

## Biały Kruk 2.0

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- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **4.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (50%)	80 %	4
Grain	Strzegom pszeniczny	2 kg (35.7%)	81 %	6
Grain	Wheat, Flaked	0.8 kg (14.3%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	13 g	60 min	5.1 %
Boil	Fuggles	30 g	60 min	4.5 %
Boil	Fuggles	20 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min

Spice	Skórka pomarańczowa kandyzowana	20 g	Boil	5 min
Spice	Skórka cytrynowa	1 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Spice	suszona skórka słodkiej pomarańczy	20 g	Mash	5 min